LUNCH MENU

Welcome your guests with a delicious selection of canapés, perfect for starting the event.
See our canapé menu for our selection.

TO SHARE FOR THE TABLE

Truffle Arancini Rice Balls (V)

MAINS

Scottish Smoked Haddock and Salmon Fishcake
Poached free-range hen's egg with a crushed pea and herb sauce

Sweet Potato and Spinach Curry (VG)
Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

Truffle Chicken Milanese with Broccoli
Free-range fried hen's egg, brioche-crumb, truffle cream, mashed potato and Parmigiano Reggiano

DESSERTS

Flambéed Crème Brûlée (V)
Flamed tableside with silky vanilla custard and a golden caramelised sugar crust

Classic Frozen Berries (V)
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Profiteroles (V)
Vanilla ice cream, warm chocolate sauce and gold flakes

MENU PRICE: £45

ADD ONS

Selection of Cheeses £7.00 per person
With crackers, grapes, seasonal chutney

Salted Caramel Chocolate Truffles to share £3.00 per person
With a liquid caramel centre

MENU A

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event. Welcome your guests with a delicious selection of canapés, perfect for starting the event. See our canapé menu for our selection.

TO SHARE FOR THE TABLE

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

Robata Grilled Chicken Skewers
Bang bang peanut sauce, sesame, coconut and lime

Prawn and Avocado Cocktail
Spiced tomato dressing, crispy wonton, lettuce with Marie Rose sauce

Burrata with Slow-roasted Beetroot
Crushed pistachios, micro herb salad with a sherry and tomato dressing

MAINS

Pan-roasted Sea Bream with Tenderstem Broccoli
Shaved fennel and a roasted red pepper, Calabrian chilli sauce and mashed potato

Sweet Potato and Spinach Curry (VG)
Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

Chicken Milanese with Truffle Sauce and Tenderstem Broccoli
Crumbed chicken breast with a fried hen's egg, Parmesan and mashed potato

DESSERTS

Classic Frozen Berries (V)
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Sticky Toffee Pudding (V)
Salted caramel sauce, dates, clotted cream and gold flakes

Guinness Fudge Parfait (V)
Guinness-infused fudge bound with dark chocolate mousse, vanilla ice cream and milk foam

Selection of teas and filter coffees

MENU PRICE: £65

ADD ONS

Selection of Cheeses £7.00 per person
With crackers, grapes, seasonal chutney

Salted Caramel Chocolate Truffles to share £3.00 per person
With a liquid caramel centre

MENU B

For groups of 12 or more, we kindly request that individual orders are submitted at least two weeks prior to your event. Welcome your guests with a delicious selection of canapés, perfect for starting the event. See our canapé menu for our selection.

TO SHARE FOR THE TABLE

Salt-crusted Sourdough Bread (V)
With salted butter

STARTERS

The Ivy Cure Severn and Wye Smoked Salmon
Served with cracked black pepper, fresh lemon and slices of dark rye bread

Twice-baked Cheese Soufflé with Black Truffle (V)
Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

Teriyaki Salmon with Tenderstem Broccoli and Aromatic Rice
Roasted teriyaki-glazed salmon with red chilli, sesame seeds, citrus-pickled fennel and a yuzu mayonnaise

Wild Mushroom and Truffle Linguine with Burrata
Foraged wild mushrooms in a cream sauce with watercress

Grilled Centre-cut Fillet Steak with Mashed Potato
With brandy peppercorn sauce, crispy shallots, buttered spinach and grated black truffle

DESSERTS

The Ivy Chocolate Bombe (V)
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Apple Tart Fine (V)
Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Rum Baba with Mango (V)
Rum-soaked sponge, Chantilly cream, tropical mango and toasted coconut

Selection of teas and filter coffees

MENU PRICE: £80

ADD ONS

Selection of Cheeses £7.00 per person
With crackers, grapes, seasonal chutney

Salted Caramel Chocolate Truffles to share £3.00 per person
With a liquid caramel centre